

A COOKBOOK

CARLTON WOMAN'S RELIEF CORPS NO. 18

**Auxiliary to the Grand Army of the Republic, Inc.
Farmington, New Hampshire**

Complied by:
Rita P. Armstrong

IMPOSSIBLE BRUNCH PIE

- 1 Pkg. (10 oz.) frozen chopped broccoli
(if fresh broccoli, use approx. same amount)
- 1 Cup Dairy Sour Cream
- 1 Cup Creamed Cottage Cheese
- 1/2 Cup Bisquick or Jiffy Mix
- 1/4 Cup Melted Margarine or Butter
- 2 Eggs
- 1 Tomato, thinly sliced
- 1/4 Cup Grated Parmesan Cheese

Heat oven to 350°. Grease a 9" pie plate.
Spread cooked and drained broccoli in plate.

Beat sour cream, cottage cheese, baking mix, melted margarine and eggs until smooth - approx. 1 minute. Pour into plate.

Top with sliced tomato and sprinkle with Parmesan cheese.

Bake until knife inserted between center and edge comes out clean about 30 minutes. Cool 5 minutes.

6 - 8 servings

IMPOSSIBLE SEAFOOD PIE

1 Pkg. (6 oz.) frozen Crabmeat, thawed and drained.

*(Shrimp may be substituted or 1 can (6-1/2 oz.) Tuna, drained)

1 Cup Shredded Process Sharp American Cheese

1 Pkg. (3 oz.) Cream Cheese, cut into about 1/4" cubes

1/4 Cup Sliced Onions

1 Jar (2 oz.) Chopped Pimento, drained

2 Cups Milk

1 Cup Jiffy Baking Mix (Bisquick may be used)

4 Eggs

1/4 Teas. Salt

Dash of Nutmeg

Heat oven to 400°. Grease a 10 x 1-1/2" pie plate.

Mix Crabmeat, cheeses, onion and pimento in plate.

Beat remaining ingredients until smooth (15 seconds in blender on high or 1 minute with hand beater). Pour into plate.

Bake until knife inserted between center and edge comes out clean 35 to 40 minutes.

Cool 5 minutes.

1 can (6 oz.) Crabmeat, drained and the cartilage removed or 1 can (4-1/2 oz.) Shrimp rinsed and drained can be substituted for the frozen Crabmeat or Shrimp.

IMPOSSIBLE BACON PIE

12 Slices Bacon, crisply fried and crumbled

1 Cup Shredded Natural Swiss Cheese

1/3 Cup Chopped Onion

2 Cups Milk

1 Cup Jiffy Baking Mix

4 Eggs

1/4 Teas. Salt

1/4 Teas. Pepper

Heat oven to 400°.

Grease a 10" pie plate. Sprinkle bacon, cheese and onion in plate.

Beat remaining ingredients until smooth. Pour into plate.

Bake about 35 to 40 minutes or until knife inserted in center comes out clean.

Cool 5 minutes.

IMPOSSIBLE CHEESEBURGER PIE

1 Lb. Ground Beef

1-1/2 Cups Chopped Onion

1-1/2 Cups Milk

3/4 Cup Jiffy Mix

3 Eggs

1/2 Teas. Salt

1/4 Teas. Pepper

2 Tomatoes, sliced

1 Cup Shredded Cheddar American Cheese

Heat oven to 400°. Grease a 10" pie plate.

Cook and stir beef and onion over medium heat until browned; drain.

Spread in plate.

Beat milk, baking mix, eggs, salt and pepper until smooth. Pour into plate.

Bake 25 minutes. Top with the tomatoes; sprinkle with cheese.

Bake until knife inserted in center comes out clean - 5 to 8 minutes more.

Cool.

Sprinkle with remaining cheese. Cool 5 minutes.

IMPOSSIBLE LASAGNE PIE

1 Lb. Ground Beef
1 Teas. Oregano
1/2 Teas. Basil
1 Can (6 oz.) Tomato Paste
1 Cup Shredded Mozzarella Cheese
1 Teas. Salt
1/2 Cup Small Curd Creamed Cottage Cheese
1/4 Cup Grated Parmesan Cheese
1 Cup Milk
2/3 Cup Jiffy Mix
2 Eggs
1/4 Teas. Pepper

Heat oven to 400°. Grease a 10" pie plate.

Cook and stir beef over medium heat until brown; drain.

Stir in oregano and basil (dried leaves may be used), add tomato paste and 1/2 cup of the Mozzarella cheese.

Layer cottage cheese and Parmesan cheese in plate.

Spoon beef mixture over top.

Beat milk, baking mix, eggs, salt and pepper until smooth (15 seconds in blender on high or 1 minute with hand beater). Pour into plate.

Bake until knife inserted between center and edge comes out clean 30 to 35 minutes.

Sprinkle with remaining cheese. Cool 5 minutes.

POOR MAN'S LOBSTER

1 Lb. Haddock Fillets

1 Tbles. Vinegar

Hot Melted Butter

Paprika

Cover fish with cold water and vinegar and bring to a boil on medium heat.

Boil for 10 minutes.

Drain and serve with hot melted butter and a sprinkle of paprika.

OVEN FRIED SCALLOPS

1 Lb. (1-1/2 Cups) Scallops

2 Tbles. Water

Salt and Papper to taste

1 Egg

1/4 Cup Fine Dry Crumbs

1/4 Cup Melted Butter

Wipe scallops dry, then sprinkle with seasoning.

Beat egg and water together.

Dip scallops in egg mixture, dry crumbs and then in melted butter.

Place in shallow baking dish. Bake at 450° for 25 minutes.

SCALLOPED OYSTERS

1/2 Cup Butter

1 Cup Cracker Crumbs (rolled Ritz)

1/2 Cup day old Bread

1 Pt. Oysters

6 Tbles. Cream

1/2 Teas. Salt

1/2 Teas. Pepper

Melt butter, stir in crumbs.

Layer oysters with cream until dish is filled.

Just before putting in oven, pour a beaten egg over top.

Bake at 350° for 40 minutes.

CASINO OYSTERS

1 Pt. Oysters
1 Tbles. Lemon Juice
1/2 Cup Minced Green Pepper
1/2 Cup Cooked Bacon, minced
Shake of Pepper

Drain the oysters, arrange on a greased oven-proof platter.
Sprinkle with the green pepper, bacon and lemon juice.
Bake in a hot 450° oven for 10 to 15 minutes.
Serve hot.

HAMBURG STEW

1 Lb. Hamburg - brown over heat

Then add it to a kettle with -

1 Large can Whole Tomatoes

6 Cups Water

4 Small Onions, cut up

1 Cup diced Carrots

1 Cup diced Celery

2 Teas. Salt

1 Teas. Gravy Master

1/4 Teas. Pepper

1/2 Teas. Sweet Basil

1 Teas. Garlic Salt

1 Teas. Marjoram

(Add more or less seasoning according to your taste.)

Cook over medium heat uncovered for about 1 hour, stirring occasionally, until vegetables are tender.

Boil 1/2 lb. pasta separately and drain and serve (mix into soup just before serving). Sprinkle each serving with grated Romano cheese (if desired).

This dish can be reheated.

Delicious served with Jiffy Mix Hot Biscuit.

SWEET AND SOUR CARROTS

1 Lb. Carrots, cut in slices
1 med. Green Pepper, cut in pieces (optional)
1 8 oz. can Pineapple Chunks or Crushed Pineapple
1/3 Cup Brown Sugar
1 Tbles. Cornstarch
2 Teas. Soy Sauce
1-1/2 Tbles. Vinegar (if too strong, use only 1 Tbles.)

Cook carrots 20 minutes.

Add pepper - cook 5 minutes more

Drain pineapple - make 1/3 cup of liquid

In saucepan put sugar, cornstarch

Stir in pineapple juice, vinegar and soy sauce

Cook until bubbly - slightly thickened

Add vegetables and pineapple. Mix

Place in 6 x 12" Pyrex dish

If made ahead, can be reheated.

BRAN BANANA MUFFINS

1 Cup All Bran) Soften these
1 Cup Buttermilk) two ingredients together

Add 2 medium ripe bananas (crushed)

Add 1 egg, beaten, and 1 tablespoon oil

Sift together

1-1/4 cups flour and 1 tablespoon baking powder

Add to first mixture and mix well

Use SACO Cultured Buttermilk available in most Super Markets

Grease 12 muffin cups

Divide mixture into cups

Bake 375° for 25 minutes

Cool

You can drizzle a bit of honey or maple syrup over the top of each.

DANISH PASTRY

2 Cups Jiffy Mix

1/4 Cup Softened Margarine

1 Tbles. sugar (optional)

2/3 Cups Milk

Mix softened margarine with sugar (if sugar is used)

Add Jiffy Mix and Milk

Mix to blend

Then drop by tablespoon on lightly greased cookie sheet.

With a teaspoon (but not over 1/2 teaspoon) of preserve (low-cal, if you wish) of your choice, make indenture in center of each Danish, slipping the preserve off the spoon into the indenture.

Bake 450° for 10 minutes.

Cool

You can drizzle a bit of confectioners sugar and water over the top of each.

PERFECT POPOVERS

- 1 Cup milk
- 1 Cup sifted flour
- 1/2 Teas. Salt
- 1 Tbles. melted butter or cooking oil
- 2 large Eggs

Pour milk into small bowl of electric mixer. Sift in flour and salt.

Beat at medium speed until batter is smooth - about 1-1/2 minutes, scraping bowl frequently.

Add the oil or butter and eggs. Beat to mix well - about 1 minute (avoid overbeating, it reduces volume.)

Ladle batter into WELL GREASED CUSTARD CUPS, FILLING CUPS HALF FULL, or you can use the muffin pan, always well greased.

Place cups on baking sheet and place rack in center of hot oven (400°) or moderate oven (375°). (A rich brown crust from the 400° and a 375° oven produces popovers that are a lighter brown and drier inside.)

Bake in hot oven about 40 minutes for 400° and 50 minutes for a 375° one.

Keep door closed until about 5 or 10 minutes before end of baking time or popovers may collapse.

Remove popovers from oven, prick their sides with a fork to permit steam to escape.

Lay popovers on their side in cups and return to oven - heat turned off and door left ajar - for 5 minutes to dry inside or longer to keep warm for serving.

Makes 7 popovers in custard cups.

Serve crisp, brown pockets hot with lots of butter and jelly or jam!

DIABETIC COOKIES

3/4 Cup Biscuit mix (Jiffy)

1 Egg

1 Pkg. low calorie dessert pudding

2 Tbles. cooking oil (Conola)

1/3 Cup chopped dates or chocolate chips and/or chopped nuts

1/2 Teas. Vanilla

For puddings

- Use Vanilla and add chocolate chips
- Use Butterscotch and put in chopped dates
- Use Chocolate and add chopped nuts and/or chocolate chips.

Mix all together and then form into small balls. Put on cookie sheet and flatten a bit.

Bake at 350° for 8 minutes.

BIG CRISP COOKIES

2 Sticks Margarine - softened

Add - 1 Cup Brown Sugar

- 1 Cup White Sugar

- 2 Eggs, beaten

- 1 Teas. Vanilla

Mix after each addition.

Then add 1 Cup Quick Oatmeal

1 Cup Corn Flakes

3/4 Cup Cocoanut

Mix after each addition

Now shift - 2 Cups Flour

- 1 Teas. Soda

- 1 Teas. Baking Powder

Add to other ingredients and mix in.

Drop by spoonful on lightly greased cookie sheet at 350° for 10 - 12 minutes.

PINEAPPLE SQUARES

1 Cup Flour

3 Tbles. Sugar

1 Egg

1 Teas. Baking Powder

2 Tbles. Butter

Mix together well and spread on bottom of 12 x 7" pan
(press into corners of slightly greased pan with fork).

Cover with #2 can DRAINED crushed pineapple

Cover this with the following:

2 eggs, beaten; 1 cup sugar; 1 tbles. melted butter and 2 cups shredded
cocoanut.

Bake 35 minutes in 325° oven.

SUGARLESS COOKIES

1 Egg

1/2 Cup melted Margarine

1 Cup Orange Marmalade

1-1/2 Teas. Vanilla

2 Cups sifted Flour

1 Teas. Soda

1/2 Cup Seedless Raisins

3/4 Cup Chopped Nuts

Drop by teaspoon on cookie sheet

Bake in 350° oven for 12 - 15 minutes.

MINCEMEAT BROWNIES

2 Cups Flour and 2 teas. baking soda, sifted together

Beat 1 Cup sugar and 1/2 cup shortening

Add 3 Eggs - one at a time

Stir in flour mixture and then add -

1 12 oz. pkg. Chocolate Chips

1 Cup Mincemeat

1 1/2 Teas. Baking Powder

1/2 Teas. Soda and 1/2 Teas. Salt

Grease and flour a 9 x 13" pan

Set oven at 375° and bake for 25 - 30 minutes or until toothpick comes out clean.

Butter and sugar a 6 cup mold

Beat shortening, broken sugar and eggs in a medium bowl until fluffy and well blended.

Sift flour, baking powder, soda and salt together. Then beat into shortening mixture.

Put 1/2 batter in small mold and stir in the mincemeat. Then pour mixture into mold. Stir pecans and cinnamon into remaining batter. Then spoon this into mold on top of apricot mixture.

Steam on a rack in large kettle half-filled with boiling water for 2 hours or until done. Let stand 5 minutes, then unmold on a plate.

Serve warm with hard sauce, ice cream or whipped cream.

APRICOT PRUNE DUFF

- 1/2 Cup Chopped Dried Apricot
- 1 Cup Drained Cooked Prunes
- 1/2 Cup Soft Shortening
- 1-1/4 Cups Light Brown Sugar (packed)
- 2 Eggs
- 2 Cups sifted Flour
- 1-1/2 Teas. Baking Powder
- 1/2 Teas. Soda and 1/2 Teas. Salt
- 1 Teas. Cinnamon

Simmer chopped apricots in water to cover for 5 minutes; drain.

Remove pits from prunes - cut up prunes

Butter and sugar a 6 cup mold

Beat shortening, brown sugar and eggs in a medium bowl until fluffy and well blended.

Sift flour, baking powder, soda and salt together. Then beat into shortening mixture.

Put 1/2 batter in small bowl and stir in the apricots, then pour mixture into mold. Stir prunes and cinnamon into remaining batter. Then spoon this into mold on top of apricot mixture.

Steam on a rack in large kettle half-filled with boiling water for 2 hours or until done. Let stand 5 minutes, then unmold on a plate.

Serve warm with hard sauce, ice cream or whipped cream.

GRAPENUT CUSTARD PUDDING

2 Eggs, slightly beaten

1/2 Cup Sugar

1/2 Teas. Vanilla

1/2 Teas. Salt

2 Cups Scalded Milk

2 Tbles. Grapenuts

1 Tbles. Butter

Combine eggs, sugar, salt and vanilla.

Add scalded milk gradually, mixing well.

Pour into custard cups or into Pyrex dish and sprinkle with grapenuts and dot with butter.

Place dish in pan of hot water and bake 1/2 - 3/4 hour at 375° oven for 10 minutes, then reduce heat to 350° for rest of time.

Can be stirred at the end of 10 minutes.

GRAHAM GOODIES

1/2 Cup each of -

Margarine, Light Brown Sugar, Chopped Nuts

Cook 2 minutes on top of stove until it bubbles.

(Stir so it won't catch on)

Place 15 Honey or Plain Graham Crackers on a cookie sheet.

(You will need 2 cookie sheets with 30 crackers in all for the batch.)

Spread about 1 teaspoon of mixture on each cracker and bake at 325° for about 5 minutes.

Cool.

FUDGE FILLING

4 Cup Sugar

2 Tbles. Cocoa Marsh

1 Cup Hot Water

1 Tbles. Cocoa

1 Tbles. Butter

Mix all together and cook over low heat until thickened. Can use double boiler instead of small pan if you want.

Cool a bit and add 1 Tbles. Vanilla

Spread between layers of cake.

Can use chocolate chips right over the top of cake instead of frosting if you want to.

RITA'S MOTHER'S FUDGE CAKE

1/3 Cup Shortening, softened

Sift the following together in a bowl -

1 Cup Sugar

1-1/2 Cup Flour

3 Tbles. Cocoa

1/2 Teas. Salt

1 Teas. Baking Powder

Add:

1 Egg

1 Teas. Vanilla

2/3 Cup Sour Milk

1 Teas. Soda in 2/3 Cup Hot Water

Mix well and divide into 2 greased round 8" or 9" pans

Bake at 350 for 25 - 30 minutes.

(If you want, you can use a chocolate cake mix with the filling below.)

FUDGE FILLING

1 Cup Sugar

2 Tbles. Corn Starch

1 Cup Hot Water

1 Tbles. Cocoa

1 Tbles. Butter

Mix all together and cook over low heat until thickened. Can use double boiler instead of small pan if you want.

Cool a bit and add 1 Teas. Vanilla

Spread between layers of cake.

Can use confectioners sugar over the top of cake instead of frosting if you want to.

APPLE SAUCE CAKE

1 Cup Cooled Plain Apple Sauce

1 Teas. Soda

2 Teas. Cloves

1 Teas. Nutmeg

1 Teas. Cinnamon

1 Cup Sugar

Slight 2/3 Cup Cooking Oil

Little Salt

2 Cups Sifted Flour

1/2 Cup Seeded or Seedless Raisins

Add soda to apple sauce. Stir in.

Then add sugar, spices and mix together.

Add flour and cooking oil along with the raisins. Mix well.

Pour into greased 9" x 5" loaf pan (preferably Pyrex)

Bake at 350° for approximately 1 hour. Remove from oven. Cool slightly on side on cake rack. Should loosen nicely and can be turned out of pan.

Can be frozen.

RAVEL BARS

Cream 1 Cup Shortening

2 Cups Brown Sugar

2 Eggs

2 Teas. Vanilla

Sift and add:

2-1/2 Cups Flour

1 Teas. Baking Soda

1 Teas. Salt

3 Cups Quick Oats

Put 2/3 of this in 13" x 9" pan

Melt over heat

15 oz. Condensed Milk

12 oz. Chocolate Chips

2 Tbles. Butter

1/4 Teas. Salt

Pour over oatmeal mixture, then add the rest of the oatmeal mixture

Option: To add to chocolate mixture -

1 Cup Chopped Nuts

1 Teas. Vanilla

Bake 350° oven for approximately 25 minutes.

PEANUT BUTTER PIE

1 Baked Pie Shell

1 Cup Confectioners Sugar

3/4 Cup Peanut Butter

1/4 Cup Corn Starch

2/3 Cup Sugar

1/4 Teas. Salt

2 Cups Milk, scalded

3 Egg Yolks, beaten

1/4 Teas. Vanilla

3 Egg Whites, for meringue, plus

5 Tbles. Sugar

Combine confectioners sugar and peanut butter. Blend until it is the appearance of biscuit mix. Spread at least 3/4 of this mixture in the baked pie shell. Combine cornstarch, sugar and salt; add the scalded milk and mix well. Pour small amount over the beaten egg yolks and mix well; then return to the milk mixture. Cook in top of double boiler until mixture thickens. (Can do in sauce pan, but don't let it burn.) Add a dot of butter and the vanilla and pour into the pie shell over the peanut butter mix. Top with a meringue made from beaten egg whites and sugar. Spread over pie and sprinkle the remaining peanut butter mixture over it.

Bake at 325° until top is nicely browned. Cool and serve.

Won "Best of Baked Goods" Rochester Fair September 1991

CUSTARD PIE

3 Cups Scalded Milk

3 Eggs, slightly beaten

1/4 Teas. Salt, if you use it

Artificial sweetener to taste

(2 teas. bulk Sweet 'N Low equals 1/2 cup sugar - use teaspoon enclosed in package.)

1 Teas. Vanilla

1/4 Teas. Nutmeg

Line a pie plate with pie crust. Pour this filling into plate.

Bake at 475° for 5 minutes, reduce heat to 425° and bake 10 minutes longer or until a knife put in pie halfway between center and edge comes out clean.

Cool on rack.

DIET APPLE PIE

Spray a 9 glass pie pan with Pam.

Layer bottom with 1-1/2 cup finely sliced apples.

In mixing bowl beat 2 eggs, 1/2 cup skimmed evaporated milk, little nutmeg and cinnamon to taste.

3 Teas. diet brown sugar (note: use the measuring spoon that comes with the sugar.)

Pour over apples. Top with 3/4 cup Grapenuts.

Do not stir. Bake in 325° oven for 40 minutes or a bit longer.

RITZ CRACKER PIE

1-1/2 Cup Sugar

2 Cups Water

2 Teas. Cream of Tartar

Bring to rapid boil and add 22 Ritz Crackers

Press down with a fork to wet all over.

Boil 2 minutes. Cool slightly and pour into unbaked pie crust (small one - 6").

Sprinkle with 1 teaspoon cinnamon and 1/2 teaspoon nutmeg. Dot with butter.

Cover with top crust.

Bake in 450° oven about 30 minutes or until lightly browned.

FLORIDA ORANGE MERINGUE PIE

- 1 Cup Orange Juice
- 1 Cup Orange Sections (cut in pieces)
- 2 Tbles. grated Orange Rind
- 1 Cup Sugar
- 2 Tbles. Cornstarch
- 3 Eggs, yolks, beaten
- 2 Tbles. Lemon Juice
- 2 Tbles. Margarine

Preheat oven to 350 .

Have a baked pie shell ready.

Mix and cook over heat, stirring so as not to scotch.

When thickened, pour into shell.

Using the egg whites, beat with 6 tablespoon of sugar and 1/2 teaspoon cream of tartar until stiff and forming peaks.

Pour over top of pie and bake until golden brown.

FAGSTONE'S FRUIT AND SAUCE

Chill 1 can Pineapple Cubes, 1 can sliced Pears, 1 can sliced Peaches and a few cherries (drain off the juice).

Whip 3/4 can jellied cranberry sauce and add to the bowl of fruit.

Let the above chill for several hours.

(You can use assorted fresh fruit - without the cranberry sauce, if you wish.)

Sauce -

1/2 pt. heavy cream

1/2 cup mayonnaise

3/4 cup confectioners sugar

1-1/2 teas. vanilla

1/2 teas. lemon juice (bottled is okay)

Using beater, blend the above just enough to make smooth, then chill and serve over fruit.

Types of fruit may be changed or more added to suit your wishes.

WISCONSIN HOLIDAY FONDUE

- 1 medium Onion, chopped
- 1/2 lb. Ground Beef
- 2 cans (10-1/2 oz. each) Pizza Sauce
- 1-1/2 Teas. fennel Seed
- 1-1/2 Teas. Leaf Oregano
- 1/4 Teas. Garlic Powder
- 2-1/2 Cups (10 oz.) Shredded Wisconsin Cheddar Cheese
- 1 Cup (4 oz.) Shredded Wisconsin Mozzarella Cheese
- Italian or French bread or English muffins

In a sauce pan over medium heat, brown onion and ground beef. Drain.

Add pizza sauce and seasonings, stir until heated. Add cheese by handfuls.

Stir until smooth.

Pour into fondue pot - keep warm while serving.

Serve with Italian or French bread cut in pieces, or over toasted English muffins for a luncheon treat.

Makes 4 servings.

PIZZA DOUGH

1 Pkg. Dry Yeast
1 Tbles. Sugar
1 Tbles. Flour
1/4 Cup Warm Water

3 Cups Flour
1 Teas. Salt

1 Tbles. Olive Oil
1 Cup Warm Water

Mix first four ingredients in a small bowl and let stand for 15 minutes.

Mix flour and salt in large bowl - set aside.

Mix olive oil and cup warm water together, then add to yeast mixture when done. Then add all liquid ingredients to flour mixture to make dough.

Knead 10 times on floured board. Oil and set aside for 1 hour (covered). Punch down and fit into large oiled pizza pan or cookie sheet. Top with favorite ingredients and bake in pre-heated 450° oven for about 15 minutes.

(To raise dough in microwave) -

Put 1 cup water in 2 cups Pyrex container in microwave. Cook on high for 3 minutes. Remove and put dough (in oiled bowl) in microwave on lowest setting for 10 minutes. Let sit for another 20 minutes.

Punch down - fit into oil pizza pan.

CARROT CAKE

(Fat, Cholesterol, calories cut)

2 Cups Flour

1 Tbles. Baking Powder

2 Teas. Cinnamon

1/2 Teas. Baking Soda

1/2 Teas. Salt, if you want

1 Cup Sugar

3 Large Eggs

1 Cup Unsweetened Applesauce

1/2 Cup Canola Oil

4 Cups finely shredded carrots (1 lb.)

Heat oven 350°. Lightly spray a 13 x 9 x 2 pan with vegetable cooking spray.

Mix flour, baking powder, cinnamon, baking soda and salt in a bowl.

Mix sugar and eggs in a large bowl with a spoon. Stir in applesauce and oil, then flour mixture until blended. Stir in the carrots.

Spread in prepared pan. Bake 35 to 40 minutes until a pick inserted near the center comes out clean.

Cool completely in pan on a wire rack.

FROSTING

2 Cups Confectionery Sugar

1 Tub (8 oz.) light Cream Cheese, at room temperature (pasteurized process cream cheese product)

1/2 Cup Chopped Walnuts

Beat confectionery sugar and cream cheese in a small bowl with an electric beater until smooth. Spread on top of cooled cake. Sprinkle with nuts.

MINI-CHEESECAKES

12 Vanilla Wafers

2 - 8 oz. pkgs. cream cheese, softened

1/2 Cup sugar

1 Teas. Vanilla

2 Eggs

Line muffin pans with foil liners.

Mix cream cheese, vanilla and sugar on medium speed until well blended.

Add eggs, mix well.

Pour over wafers, filling 3/4 full.

Bake 25 minutes at 325°.

Cool - chill

Top with nuts, preserves or fruit.

CHOCOLATE CRINKLES

1/2 Cup Vegetable Oil

4 Sq. unsweetened chocolate (4 oz.) melted. (Choco Bake PRE-MELTED is recommended.)

2 Cups Sugar

4 Eggs

2 Teas. Vanilla

2 Cups Flour

2 Teas. Baking Powder

1/2 Teas. Salt (if you use it)

1 Cup Confectioners' sugar

Mix oil, chocolate and sugar.

Blend in the eggs, one at a time until well mixed.

Add vanilla.

Sift flour, baking powder and salt into oil mixture.

Chill for several hours or over night.

Heat oven to 350°.

Drop by the teaspoonfuls of dough into confectioners' sugar.

Roll in sugar; shape into balls.

Place about 2" apart on greased baking sheet.

Bake 10-12 minutes. Do not overbake.

(These cookies won Best of Bake Goods at the Rochester Fair in September 1991 - entered by Rita.)

CRANBERRY UPSIDE DOWN MUFFINS

3 Tbles. Butter or Margarine
1/2 Cup Sugar
1-1/2 Cups Chopped Fresh Cranberries
2 Cups Flour
1 Tbles. Baking Powder
1/2 Cup Sugar
1 Teas. Salt
1/2 Cup Butter or Margarine
1 Egg
1 Cup Milk

Combine the three tablespoons of butter with the 1/2 cup sugar. Grease a large cup muffin pan, 12 cup size, and divide the sugar-butter mixture into the 12 cups. Sprinkle the chopped cranberries on top of the sugar.

Sift together flour, baking powder, 1/2 cup sugar and salt. Cut in the 1/2 cup butter to make fine crumbs. Combine slightly beaten egg with the milk and add to the flour mixture. Stir just enough to mix. (Batter will be slightly lumpy.) Spoon batter into muffin cups on top of cranberries.

Bake in a 400° oven about 25 minutes. Makes one dozen large muffins.

When you have removed muffins from the oven, with a knife make sure the dough is not baked to the side of the cups, then place a large cake rack over the muffins and as you turn the pan over, give the pan and rack a sharp quick tap as it reaches the counter and that will remove the cranberry-sugar mixture very well from the cups.

PEANUT BUTTER FUDGE

2 Cups Sugar

2/3 Cup Milk

2 Tbles. Butter

1 Teas. Vanilla

1/4 Cup to 1/2 Cup Peanut Butter

3 Tbles. Marshmallow Fluff

Bring milk, sugar and butter to a boil, stirring until tested to form a soft ball in cold water or 230°F.

Remove and add vanilla, peanut butter and marshmallow fluff.

Beat with spoon until smooth and creamy.

Pour into well buttered 8" or 9" pan.

Cool.

Cut in squares.

If you wish, you can sprinkle some Chocolate Chips over fudge as soon as you have it in pan. Then after the chips warm a bit, take a fork and lightly draw it through the chips zigzag.

PEPPER HASH

1 Large Cabbage (4 lbs.)

6 Onions - Large

6 Red Peppers (remove seeds)

Chop all together or put through food chopper

1 Tbles. Mustard Seed

1-1/2 Tbles. Celery Seed

1 Pt. Vinegar

1 Pt. Sugar

Make brine of 1/2 cup salt and water, enough to cover the vegetables.
Let soak overnight.

Next morning drain and add seeds, vinegar, sugar.

Stir well. Jar at once.

Will keep 2 months in refrigerator.

Good served with Baked Beans.

CHOCOLATE MARSHMALLOW FUDGE

4-1/2 Cups Sugar
13 oz. Evaporated Milk
6 Tbles Butter
7 oz. Marshmallow Fluff
2 Teas. Vanilla
24 oz. Chocolate Bits
2 Cups Chopped Walnuts

In a 3 quart pan combine the sugar, milk and butter.
Bring the mixture to a full boil that cannot be stirred down and let boil for six minutes.

Remove the boiled mixture from the heat and stir in the marshmallow fluff, vanilla, chocolate bits and walnuts.
Blend until smooth and pour into a greased 9" x 13" pan.
Cool and cut.

Store - can be frozen.

SCOTCH SCONES

- 2 Cups Sifted Flour
- 3 Teas. Baking Powder
- 1 Teas. Salt (if you use it)
- 1/4 Cup Sugar
- 1/3 Cup Shortening
- 2 Eggs
- 1/2 Cup Milk
- 1/3 Cup Raisins

Sift dry ingredients together in a bowl and cut- in shortening.
Add one whole egg plus one egg yolk. Reserve the second egg white for topping.

Add the milk and raisins.

Mix with a fork only until all the flour is moistened. Add a little more milk if needed

Turn onto floured board and knead gently for 20 seconds.

Roll into a circle 1/2 inch thick.

Brush with the slightly beaten egg white and sprinkle with sugar.

Cut into 8 pie shaped pieces.

Place on an ungreased baking sheet.

Bake at 425 degrees for 12 to 15 minutes or until lightly browned.

Split and serve warm with butter and/or jelly

Becky W.'s Favorite

BLUEBERRY - APRICOT PIE

Bake 40 minutes in 425 degree oven

Need a 9" pie tin -- greased
and

- 1 can (1 lb. 14 oz.) Apricot halves, drained.
- 1 pt. (2 cups) washed and stemmed Blueberries
- 3 tables. quick-cooking Tapioca
- 1 1/4 cups sugar
- 1/2 teas. cinnamon
- 1/4 teas. salt

Mix all together and pour into a baked crust.
Dot with butter and cover with the top crust.